

Lexie Feeney

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SUMMARY

Chef with a track record building high-impact solutions and improving reliability.

SKILLS

Cuisine Styles

Mediterranean • Plant-based • Pastry

Kitchen Skills

Menu Design • Sauce-making • Cost Control

Operations

Inventory Management • Event Planning • HACCP

Soft Skills

Team Leadership • Time Management

EMPLOYMENT HISTORY

Executive Chef — Stracke and Sons (2015 - Present)

- Designed seasonal menu increasing revenue by 35% through optimized dish pricing.
- Catered private events for up to 267 guests with 95%+ client satisfaction.
- Managed kitchen of 29 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 25% with vendor negotiations and waste controls.

Executive Chef — Bednar LLC (2016 - 2021)

- Catered private events for up to 243 guests with 95%+ client satisfaction.
- Managed kitchen of 28 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 23% with vendor negotiations and waste controls.

Line Cook — Turcotte Group (2015 - 2017)

- Catered private events for up to 144 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 37% through optimized dish pricing.

ACADEMIC BACKGROUND

Diploma in Culinary Arts, Kerluke, Jast and Turner University (2020)

PROJECTS

accusator textus minus - Open-architected client-server open architecture

depopulo rem - Innovative uniform customer loyalty